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(54) ICE CREAM AND ITS PRODUCTION

(57) Abstract:

PROBLEM TO BE SOLVED: To obtain an ice cream having a good body flavor, taste and an improved shape-retaining property without adding a stabilizer by adding a milk protein concentrate and a lactose-removed permeator to an ice cream mix.

SOLUTION: An ice cream having a good shape-retaining property is obtained by adding a milk protein concentrate and a lactose-removed permeator to an ice cream mix in amounts of 1-15 wt.% and 0.1-8 wt.%, respectively. The milk protein concentrate is preferably a milk protein concentrate obtained by thermally sterilizing defatted milk treated with a dialysis filtration member and/or an ultrafiltration membrane and having a protein content of $\geq 50\%$.

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